Bun Grill Toaster

Model: ☐ M-95-2CD 208V ☐ M-95-2CD 230V (CE Version) ☐ M-95-2ED 240V ☐ M-95-3FD 208V ☐ M-95-3FD 230V (CE Version) ☐ M-95-3FD 240V

PRODUCT: QUANTITY: ITEM#:

Designed Smart.

Developed for high output

- The APW Wyott M-95-2C Low Profile Bun Grill can generate up to 1000 bun halves per hour and the M-95-3FD Bun Grill can generate up to 1600 bun halves per hour.
- Bun Grills are available with extended Super Feeder to allow for high volume production.
- Fast warm-up allows your operation to react to surges in volume.

Perfectly Carmelized Buns all the time

- Patented "self-leveling" conveyor automatically adjusts to various sizes of buns, bagels, and Texas Toast.
- Butter roller and pan consistently covers buns with the perfect amount of butter.
- Durable steel griddle plate is thermostatically controlled between 200 and 500 degrees.

Easy to Maintain and Service

- Removable Side panel allows easy access for service.

Built Solid.

Built to Last

- Stainless Steel construction protects against kitchen 'wear and tear' and rust.
- High Temperature insulated wire is used for long life.

Easy to fit into all Counter Spaces

- Compact, vertical design allows unit to fit into tight counter areas.

Reliability backed by APW Wyott's Warranty

- All APW Wyott Bun Grills are backed by a 1-year Parts and Labor warranty, including On-Site Service calls within 50 miles of authorized service technicians.
- Certified by the following agencies:

PROTECTED BY APW WYOTT 1 YEAR LIMITED WARRANTY

SANITATION CLASSIFIED UL C UL US CE

MODEL M-95-3 BUN GRILL TOASTER

APW Wyott Design Features

- Heavy-duty stainless steel construction.
- Built-in superfeeder.
- Butter wheel and butter pan.
- Patented self-leveling conveyor automatically adjusts to various sizes of buns, bagels and Texas toast.
- Fast warm-up.
- Permanent grill surface.
- Use wet or dry.
- Compact vertical style saves space.
- Fast — grills up to 1600 pieces per hour.
- Caramelized bun surface — buns never get soggy.
- 4" Adjustable legs.
- Snap-lock construction, easy to clean, fewer parts.
- M-95-2C comes standard with two teflon sheets and bun slide. M-95-3 does not.

Options:

Teflon Sheet Kit (10 sheets)
Bun Slide (collects buns and butter)

See reverse side for product specifications.

APW Wyott Foodservice Equipment Company
729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976
For more information e-mail us at: Info@APWwyott.com

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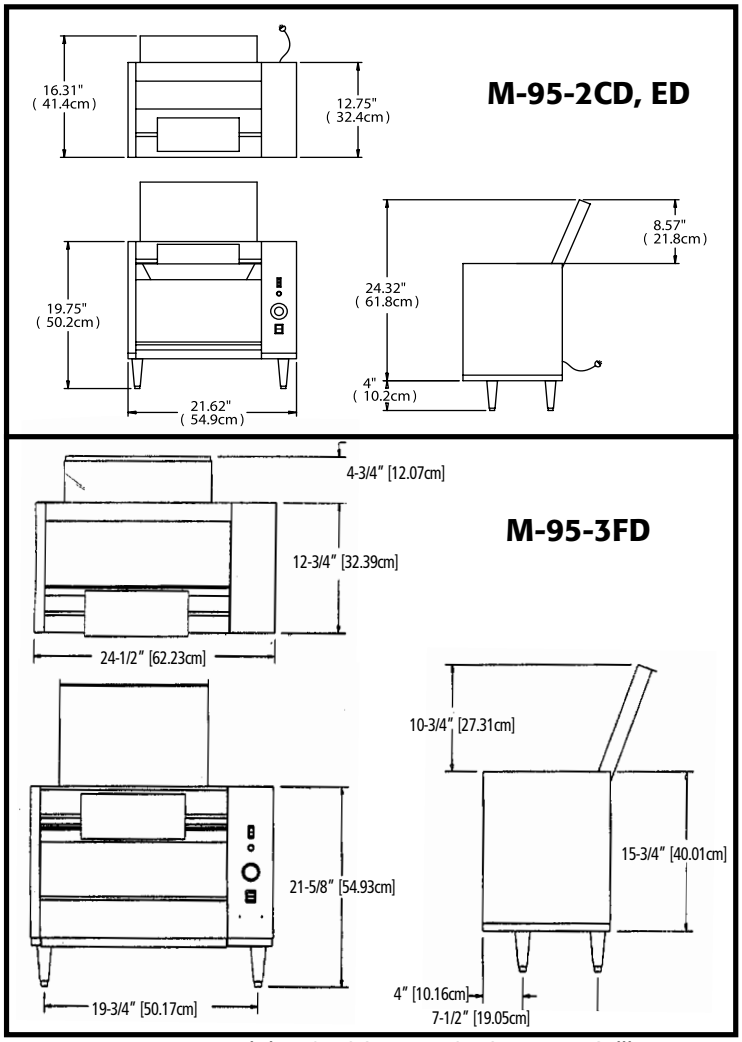
PRODUCT: QUANTITY: ITEM#:



(Centimeters In Parenthesis) *Model M-95-2CD & M-95-3FD Bun Grill Toaster*

PRODUCT SPECIFICATIONS

Construction:

Heavy-duty stainless steel construction. Nickel-plated cold-rolled steel griddle plate.

Electrical Information:

Each unit is equipped with a 39", three wire grounded power cord which terminates with a standard three-pronged male plug. The 208/240V units use a NEMA 6-20P plug.

Electrical Specifications:

M-95-2C: 208V, 2780W, 13.4 Amps
230V, 2550W, 11.1 Amps
M-95-2ED: 240V, 2780W, 11.6 Amps
M-95-3FD: 208V, 2780W, 13.4 Amps
230V, 2550W, 11.1 Amps
240V, 2780W, 11.6 Amps

Capacity:

M-95-2CD and ED generate up to 1000 pieces per hour and the M-95-3FD generates up to 1600 pieces per hour.

Overall Dimensions:

M-95-2CD and M-95-2ED:
$28\frac{5}{16}$" H x $21\frac{5}{8}$" W x $16\frac{5}{16}$" D
(71.2 cm x 55 cm x 40.7 cm)

M-95-3FD:
$30\frac{1}{2}$" H x $24\frac{1}{2}$" W x $17\frac{1}{2}$" D
(77.5 cm x 62.2 cm x 44.5 cm)

Shipping Weight:

M-95-2CD, ED: 97 lbs. (44 kg)
M-95-3FD: 97 lbs. (44 kg)
F.O.B. Dallas, TX

World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527- 2100 or Fax your request to (214) 565-0976.
For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Most Extensive Service System in the Industry! APW Wyott has two levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 527-2100.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.

APW Wyott Foodservice Equipment Company

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